



VICTORIA PARK BISTRO

GROUP PACKAGES

Victoria Park



VICTORIA PARK BISTRO

Magnificent views of the city skyline

The Victoria Park Bistro is located at the top of the Victoria Park Complex. With lush garden surrounds and city skyline views, the Bistro is the perfect setting for your next team get-together or celebration with friends or family. Why not make the most of it, and enjoy a round of putt putt or hit some balls on the driving range!

Group Bookings

Bookings can be made via our website
victoriapark.com.au/bistro/book/.

For any questions regarding Bistro events
please contact us via:

Email: bistro@victoriapark.com.au

Phone: 07 3253 2533

WHAT'S ON AT THE BISTRO

Trivia Night

Grab your mates, fire up your competitive side and test your knowledge!

EVERY WEDNESDAY | 7PM - 9PM



Weekend Games

Bounce into the weekend with fun games at our Bistro lawn!

Connect Four | Corn Hole | Chess

EVERY SATURDAY & SUNDAY | 9AM - 4PM



Sunday Sounds

Tune into live music by local talent & soak up spectacular city skyline views!

EVERY SUNDAY | 12PM - 4PM



Driving Range

Unleash your competitive side on the driving range.

SUN – THURS (& PUBLIC HOLIDAYS) | 6AM – 10PM
FRI – SAT | 6AM – 11PM
TUES | 9AM – 10PM



Play Putt Putt

Bistro Group Bookings of 15+ adults receive Putt Putt for \$17pp*

Group pricing not applicable during special Putt Putt events.

*T&C's apply. Discount available when booking in one transaction only.

SUNDAY – THURSDAY, 6AM – 10PM
FRIDAY & SATURDAY, 6AM – 11PM



NOTE: Children must be supervised at all times across all activities. Putt Putt, Giant Games Area and Jumping Castle are all affected by wet weather and are unavailable to play in steady rain conditions. The Driving Range is open to play unless weather conditions are extreme.



BREAKFAST

For 15 to 30 guests.

Sample menu, subject to change. Dietary requirements can be catered to upon request.
Please discuss this at the time of booking.

Alternate Drop Breakfast

Item price is per person. Choose 2 dishes from the below, to be served alternate drop:

SMORES WAFFLES Chocolate ganache, toasted marshmallow, dulche de leche, oreo crumb V	19
BREAKFAST BURGER Bacon, sunny side up egg, tomato relish, cheddar, hollandaise, fresh spinach on a potato bun & hash browns GFO	16
EGGS YOUR WAY Buttered sourdough toast, tomato relish V GFO	14
AVOCADO ON RYE Smashed avocado, smoked fetta, toasted seeds, pistachio, radish, dark rye, lemon, salt & pepper V GFO	19
EGGS BENEDICT Poached eggs, fresh spinach, hollandaise on sourdough toast <i>Add smoked leg ham +4 / mushrooms +4</i> <i>bacon +5 / smoked salmon +6</i>	18
RICOTTA, CORN AND ZUCCHINI FRITTER Confit cherry tomatoes, herbs, poached eggs, lemon	21
FULL ENGLISH BREAKFAST Bacon, eggs your way, Cumberland sausage, baked beans grilled tomato, mushrooms, hash browns, tomato relish, battered sourdough toast GFO	25
SALMON AVOCADO BOWL Smoked salmon, pickled ginger, watercress, quinoa, cherry tomatoes, avocado, lemon, ponzu, radish, edamame, sesame DF	21
OKONOMIYAKI Cabbage "pancake", bacon, fried egg, sriracha, tonkatsu sauce, katsuobushi	19

Breakfast Banquets - \$22pp

Enjoy the following items served family style,
down the centre of the table for your guests to share.

- Bacon
- Poached eggs
- Mushrooms
- Avocado
- Tomatoes
- Sausages
- Hash browns
- Toast
- Hollandaise

V = VEGETARIAN GF = GLUTEN-FREE GFO = GLUTEN-FREE OPTION DF = DAIRY-FREE DFO = DAIRY-FREE OPTION

15% public holiday surcharge. 10% Sunday surcharge.

MORNING AND AFTERNOON TEA - \$22PP

For groups of 15 to 60. Available from Monday to Friday, 8am to 3pm.

Sample menu, subject to change. Dietary requirements can be catered to upon request.
Please discuss this at the time of booking.

Tea or coffee and juice - for groups of over 20, a coffee station will be set up.

Chef's selection of Danish pastries, mini muffins, mini tarts

Upgrade Options

FRUIT PLATTER
small \$25 | large \$45

15% public holiday surcharge. 10% Sunday surcharge.



LUNCH & DINNER

For groups of 15 to 30 guests.

Sample menu, subject to change. Dietary requirements can be catered to upon request. Please discuss this at the time of booking.

Victoria's Banquet – \$55pp

Served family style, down the centre of the table

WOOD-FIRED GARLIC FLATBREAD V

CAPRESE SALAD

Casa Motta fior di latte, heirloom tomatoes, basil, balsamic, sea salt, green oil V GF

CHILLED PRAWNS

Chilled prawns, spicy tomato mayonaise, avocado, lemon, cos GF DF

GRILLED HALOUMI

Pomegranate, pistachio seed crumb, lemon mayo V GF

PAN-FRIED GNOCCHI

Confit tomatoes, asparagus, broadbeans, goats cheese, lemon thyme, parmesan V GF

TURKEY ROULADE

Pistachio, cranberry stuffed turkey breast, pumpkin puree, fried sage, pencil leek GF

LAMB RUMP

Sous Vide Zaatar spiced lamb rump, smokey eggplant, pomegranate, sumac yoghurt, vine tomato, jus GF

Chef's Banquet – \$75pp

Served family style, down the centre of the table

WOOD-FIRED GARLIC FLATBREAD V

CHARCUTERIE BOARD

Artisan cured meats, guindilla peppers, crudites, grissini, balsamic onions, marinated olives, grilled sourdough

CAPRESE SALAD

Casa Motta fior di latte, heirloom tomatoes, basil, balsamic, sea salt, green oil V GF

CHILLED PRAWNS

Chilled prawns, spicy tomato mayonaise, avocado, lemon, cos GF DF

GRILLED HALOUMI

Pomegranate, pistachio seed crumb, lemon mayo V GF

PAN-FRIED GNOCCHI

Confit tomatoes, asparagus, broadbeans, goats cheese, lemon thyme, parmesan V GF

TURKEY ROULADE

Pistachio, cranberry stuffed turkey breast, pumpkin puree, fried sage, pencil leek GF

LAMB RUMP

Sous Vide Zaatar spiced lamb rump, smokey eggplant, pomegranate, sumac yoghurt, vine tomato, jus

ROCKET SALAD

Pear, parmesan, olive oil, aged balsamic V GF

CHEFS SELECTION OF DESSERT

V = VEGETARIAN GF = GLUTEN-FREE DF = DAIRY-FREE

15% public holiday surcharge. 10% Sunday surcharge.

COCKTAIL PLATTERS

For groups of 15 to 60 guests. Each platter serves up to 10 people and is served to the table for self-service.

Sample menu, subject to change.

BRUSCHETTA PLATTER Flatbread, whipped fresh ricotta, lemon, roast capsicum, confit garlic, cherry tomato, basil, preserved lemon oil GFO V	\$60	PAVLOVA WREATH Passionfruit, pomegranate, summer berries, mango, vanilla crème fraiche, shaved chocolate, candy canes GF	\$70
CHEESE PLATTER Local and imported cheeses with quince, fresh and dried fruit, crackers GFO V	\$65	FRESH FRUIT PLATTER SMALL \$25 / LARGE \$45 Fresh seasonal fruit GF V DF	
CHARCUTERIE PLATTER Chef's selection of cured meats with marinated olives, antipasto vegetables, grissini GFO	\$75	SWEETS PLATTER Brownie, mini vanilla cupcake, mini tarts, rocky road	\$85
SHEIKS PLATTER Chicken tikka, lamb kofta, samosa, falafel, crispy chickpeas, sumac yoghurt, hommus GFO	\$95	KIDS PLATTER Mini pies, sausage rolls, mini dagwood dogs	\$65
ASIAN STREET FOOD PLATTER Vegetable spring rolls, steamed vegetable gyozas, BBQ pork buns, Thai fish cakes, sweet and sour soy sauce, Japanese mayonnaise	\$90	<div>Upgrade Options</div> <div>Pizzas, Snacks & Bites from the A La Carte menu</div>	
TUSCAN SHARE PLATTER Mushroom arancini, crumbed olives, caprese skewers, truffle potato croquette, aioli V	\$95		
FESTIVE PLATTER Brioche bun with prawn, sriarcha mayo and iceberg, smoked salmon cucumber discs with crème fraiche and dill, lemon baked camembert with tomato relish, beetroot crackers and spinach crackers GFO	\$90		
WINGS PLATTER Korean chilli crispy onion, coriander	\$60		
CRUDITÉS BOARD Crudités, heirloom carrots, radish, cherry tomatoes, pickle onion, guindillas, beetroot hommus GF DFO V	\$55		
FROM THE SEA Fried squid, whiting fillets, coconut prawns, tartare, sriracha mayo, lemon	\$110		

V = VEGETARIAN **GF = GLUTEN-FREE** **GFO = GLUTEN-FREE OPTION**
DF = DAIRY-FREE **DFO = DAIRY-FREE OPTION**

Terms and conditions apply. 15% public holiday surcharge. 10% Sunday surcharge.



FREQUENTLY ASKED QUESTIONS

CAN I BRING A CAKE WITH CANDLES?

You are welcome to bring a cake, staff will be more than happy to store and present it when required with a knife and plates for you to serve. There is no fee charged.

Please ensure that you supply your own candles and lighter.

CAN I DECORATE THE AREA?

You are welcome to bring simple table decorations such as bunches of balloons or flowers, though we kindly request that no confetti or glitter is used.

We do not allow backdrops, large balloon garlands, or any decorations that hang or block walkways or space between tables.

CAN I HAVE ENTERTAINMENT?

Unfortunately no external entertainers are permitted in the Bistro, this includes DJ's/karaoke set up

MAKE A BOOKING

Please book via our website victoriapark.com.au/bistro/book/ or contact us on 073253 2533 or bistro@victoriapark.com.au

To book for a group at the Bistro, the following minimum food and beverage spends will apply*.

Monday - Thursday: \$20 per person

Friday - Sunday: \$30 per person

Morning or Afternoon Tea: \$20 per person

*Subject to change during peak times.

Day	Breakfast	Lunch & Dinner
Monday & Tuesday	7am – 10:30am	11:30am – 3pm
Wednesday – Saturday	7am – 10:30am	11:30am – 9pm
Sunday	7am – 10:30am	11:30am – 8pm



GROUP BOOKING TERMS AND CONDITIONS

ANY BREACHES OF THE FOLLOWING TERMS AND CONDITIONS MAY RESULT IN THE BOOKING BEING CANCELLED WITH ALL COSTS TO BE CHARGED ACCORDINGLY.

1. Final numbers and menu selections

Menu selections are required 10 business days prior to the date of the group booking. Changes within 9 days of the of the group booking are not permitted. Please note that the menus listed in this package are sample menus only and may change seasonally in line with our A La Carte menu.

Final numbers are required 7 business days prior to the date of the group booking. Changes within 6 days of the group booking are not permitted.

2. Minimum food and beverage spend

In order to secure your group booking at the Bistro, the following minimum food and beverage spends are required*;

Monday – Thursday: \$20 per person

Friday – Sunday: \$30 per person

Morning or Afternoon Tea: \$20 per person

Your total minimum spend will be calculated when you confirm final numbers 7 business days prior to the date of the group booking. A reduction in the numbers after this is not permitted and will not reduce your minimum spend.

*Subject to change during peak times.

3. Deposit and payment

For groups of 15 or more, a deposit of \$200 is required upon booking. A payment link will be emailed and only once payment is received will the booking be confirmed. This deposit will come off the final bill on the day. Cheques are not accepted. Only Pro-Forma invoices can be supplied for payment in advance. Please notify the Bistro upon booking if this is required. Please note 10% Sunday surcharge and 15% public holiday surcharge applies.

4. Booking length and seating area

Each booking of 15 to 30 people is allocated a maximum of 2 hours in the Bistro. Bookings of 30 to 60 people are allocated a maximum of 3 hours in the Bistro. More time can be added upon request to management prior to the booking and is subject to availability. Groups may need to be split across 2 or more tables.

Any special requests for allocations to certain areas will be considered but not guaranteed.

5. Wet weather

All reservations are allocated to our weatherproof areas. Should the weather conditions be extreme, the client is permitted to reschedule for another date within 4 weeks of the original booking.

6. Cancellations

A minimum of 7 business days is required for all cancellations of Bistro bookings. If cancellation is made prior to 2 weeks out from the booking date the deposit will be refunded in full. The deposit is non-refundable if the cancellation occurs less within 2 weeks and 7 business days from the booking date. If cancellation is made within 6 business days, the full cost of the function will be charged.

7. Minor's agreement and responsible service of alcohol

Victoria Park's Bistro is a fully licensed venue operating in accordance with Responsible Service of Alcohol laws. RSA laws will be adhered to at all times and guests may be refused service or may be asked to leave if issues arise. Please inform us if there will be minors attending your group function. No guest under the age of 18 years will be served alcohol. Patrons may be asked to show legal proof of age at any time. Minors must be accompanied by a parent or legal guardian at all times. The parent or guardian is responsible for ensuring that no alcohol is consumed by, or bought for, the minor. Groups may be required to wear wristbands at the Bar & Bistro manager's discretion for group bookings where minors are attending, so as to differentiate the minors from the rest of the group.

8. Security guards

Should Victoria Park deem it necessary for a specific booking, security guards may be required at the cost of the client. All security guards are to be booked through Victoria Park at the following fee: \$60 per guard per hour with the guard required to be present for the length of the booking plus half an hour before and after the booking. This fee applies to situations in which security guards are organized prior to your booking and also in the instance where Victoria Park deems it necessary to call security for assistance during your booking for any disturbances or unruly behaviour.